# WELCOME TO TANDEM

WELCOME TO OUR VENUE, WHERE RICH HERITAGE MEETS ARTISTIC EXPRESSION AND THE PREDICTABLE IS TRANSFORMED INTO THE SIMPLY REMARKABLE. WHERE FLAVOURS TRUE TO INDIA ENRICH THE MIND, BODY AND SOUL.

UNEXPECTED SPICING COMBINATIONS SPARK A SMILE IN THE MIND. AND A PASSION FOR QUALITY IS MET WITH A DEVOTION TO ETHICAL SOURCING WHEREVER POSSIBLE.

INSPIRED BY HISTORY AND CULTURE, USING TRADITIONAL COOKING TECHNIQUES PAIRED WITH CONTEMPORARY PLATING, TANDEM PROMISES A MULTI-SENSORY FEAST.

INDIAN FOOD IS AS VARIED AS IT IS DELICIOUS AND WE EMBRACE THE DIVERSITY OF TRADITIONAL INDIA BY EXPLORING THE CULINARY HISTORY AND FOREIGN INFLUENCES FROM ACROSS ALL REGIONS.

WE CREATE AUTHENTIC DISHES USING A VARIETY OF FRESH INGREDIENTS AND SPICES AND UNIQUE COOKING METHODS TO DEVELOP TRULY OUTSTANDING TASTES AND TANTALISING FLAVOURS.

OUR AIM IS TO REFLECT THE TRUE PURPOSE OF INDIAN FOOD – TO NOURISH THE BODY AND MIND.

THE VIBRANT INTERIOR OF OUR VENUE TAKES INSPIRATION FROM GOAN AND PORTUGUESE INFLUENCES AND EACH OF THE ROOMS, SET ACROSS TWO STOREYS, CREATE A DISTINCTIVE AMBIENCE THAT IS UNIQUE TO THE TANDEM EXPERIENCE.

# TANDEM. IT'S WHERE LEICESTER MEETS.





Our Poppadums are Gluten Free - however, please check with your server for ingredients in our chutneys, which change from time to time and may not be suitable for those diners who have allergies

#### POPPADUM, PICKLES & CHUTNEYS £3.95

A tray of Papad served with a selection of our homemade chutneys,

#### TRAY OF POPPADUMS £2.00

Tray of Poppadums without the pickles and chutneys

ADDITIONAL CHUTNEY OR PICKLE TRAY £2.25

ADDITIONAL DIP OR PICKLE (INDIVIDUAL) £0.75 EACH



**DANCE LE L'ANDIE L'AN** 

Indo-Chinese style chicken pieces

**BOX CHILLI PRAWN £8.25** 

Indo-Chinese style prawns (shell off)

**SWEET CHILLI CHICKEN £6.95** 

**SOLUTION** GARLIC CHILLI PANEER £6.95



#### **Lead of the second of the sec**

Spicy king prawns (shell on) cooked in the tandoor

#### △ ● ● MAASLI FRY £7.25

Crispy Mangalorean style fresh white fish marinated with red chillies, coriander seeds, asafoetida, rice crumbed and served with desi tartare.

#### **(b)** CHICKEN WINGS £6.95

Succulent marinated chicken wings cooked in the Tandoor

#### (a) © GUNPOWDER CHICKEN £6.95

Spicy crispy chicken tossed in a special dry spice mixture, curry leaves, with chilli garlic mayo

#### (a) TANDOORI LAMB CHOPS £9.95

Lamb chops, marinated in mouth-watering spices and cooked and smoked in the tandoor, served with fresh mint chutney

#### **⑥ MALAI TIKKA £6.95**

Chicken breast pieces marinated with cream, cheese & cardamom, cooked in the tandoor. (Mild)

### (a) the HARRA TIKKA £6.95

Chicken breast pieces marinated with fresh coriander, mint and ginger and chargrilled.

### **(L)** TANDEM SIGNATURE ACHARI CHICKEN TIKKA £6.95

Chicken breast pieces marinated with a blend of secret spices and chargrilled.

### **TRIO OF TIKKA £8.95**

A combination of Harra, Malai and Achari chicken tikkas

**⊖△●** CRISPY SQUID £7.95

GRILLED FISH £7.95

#### TANDOORI KEBAB PLATTER FOR TWO £17.95

Platter of our delicious lamb chops, malai, achari & harra tikkas, tandoori prawns & chicken wings (two pieces of each item)

Please see individual items for allergen information



Some of our dishes can be served vegan (no yoghurt / mint chutney) please speak to your server for further details

Ask us about gluten free options!

#### **LOGICAL SIGNATURE ACHARI PANEER £7.25**

Paneer Tikka marinated with fresh herbs, green chilli, ginger & a blend of secret spices - chargrilled in the tandoor

### VEGAN GF MASALA DOSA £6.25

Crisp white lentil and rice pancakes, filled with turmeric spiced potato & served with coconut chutney (the dish does not include Sambar)

#### **TANDEM SIGNATURE POTATOES £6.25**

New potatoes lightly tossed & fried with honey, chillies and a blend of spices

#### **& aloo Papdi Chaat £5.95**

A popular street food dish in India, a crispy and crunchy infusion of Papdi and Potato, lavishly coated with seasoned yoghurt and a colourful mix of chutneys, garnished with coriander.

### **SAMOSA CHAAT £6.25**

Shortcrust Punjabi samosa, crushed under our masala chickpeas, with mint chutney, chopped onions, tamarind & sweet yogurt & crispy chickpea vermicelli.

### **MINITIKKI CHAAT £5.95**

Fresh green peas in crispy potato dumpling, topped with chutneys & sweetened Greek yogurt.

### **TANDEM SPECIAL BHAJI £5.95**

Spinach & onion bhajis, blended with spices, sprinkled with chaat masala & served with mint chutney\*



#### PANEER BUTTER MASALA £10.25

An Amritsari homestyle dish, with whey cheese, tempered in cumin and garlic cooked with fresh tomatoes, onions, garam masala and finished with a large spoonful of butter.

#### **MALAI KOFTA £10.25**

A mild and sweet dish of soft cheese, potato and paneer dumplings, braised in a cashew nut, tomato and cardamom flavoured sauce.

#### VEGAN PINDE CHOLE £8.95

Spicy white chickpeas cooked with garam masala, in a tomato gravy,

#### VEGAN KHEEM BHINDI £9.25

A traditional fresh stir-fried okra, with sweet and sour flavours and fresh tomato and onions

#### **SAAG £8.95**

Spinach cooked with cumin, garlic and onion masala, finished with fresh cream. Add Aloo (Potato) for a £1 supplement or Paneer (Indian Whey Cheese) for a £2 supplement

#### **BOMBAY ALOO £8.25**

Traditional Mumbai style potatoes, stir fried with mustard seeds and a blend of spices.

#### VEGAN TO VEGETABLE TAWA £9.95

Stir fried seasonal vegetables

### VEGAN (1) TADKA DAL £8.95

Toor (yellow) and masoor (red) lentils, cooked and sizzled with cumin and garlic.

### **⚠** TAWA PANEER £10.95

Whey cheese, stir fried with peppers, onions and spices.

### **WEG MAKHANWALA £9.95**

Seasonal mixed vegetables cooked with butter, tomatoes & spices

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Potatoes, cauliflower and peas cooked with an exotic blend of spices.

#### **BLACK DAAL £9.95**

Black lentils slow cooked for 24 hours with a blend of exotic spices, butter & cream.

#### VEGAN ALOO METHI MASALA £9.95

Potato curry cooked with carom seeds and fenugreek leaves.

A guide to allergens in our dishes are denoted by the following symbols: ① contains gluten ① contains mustard ② contains molluscs ③ contains celery ② contains treenuts ② contains sulphites ② contains milk ⑤ contains soya ④ contains fish ① contains egg ② contains shellfish. Most dishes will contain sulphite. We do not guarantee the absence of allergens in any of our dishes. If you have a serious allergy or dietary requirement please speak to us before placing your order. ② Tandem Restaurant Ltd



- △ LAMB ROGAN JOSH £14.95
- **LAMB KORMA £14.95** 
  - △ LAMB KADAI £14.95

Lamb cooked with fresh peppers in an onion and tomato gravy, with garam masala and coriander.

**AMB KEEMA MATAR £11.95** 

Slow braised spiced lamb mince cooked with garam masala and green peas, with fresh mint.

- **△ ⑥ ⑥ ⑥ ⑥ OAN PRAWN CURRY £15.95** 
  - **७ ● △** MAACHI CURRY £14.95

Tilapia fish fillets cooked in a home style chilli and tomato curry.

△ TAWA MACHILLI £14.95

Pan seared seasonal fish finished in a thick spiced red onion and fresh tomato gravy.

- **BUTTER CHICKEN £12.95**
- Spicy CHICKEN JALFREZI £11.95
- **©** CHICKEN TIKKA MASALA £11.95
- © CHICKEN TAWA MASALA £11.95

Chicken pieces marinated with spices and stir fried with onions.

**DUNCH MALAI KORMA £12.95** 

A sweet and mild dish of chicken breast pieces, slow poached in fresh cream, with an almond and cardamom flavoured gravy.



All our delicious biryanis are cooked in the Tandoor and are served with cucumber raita & a biryani sauce.

The moisture is sealed in with our homemade Naan - the Naan should not be eaten!

Gluten free diners can ask for the Biryani to be made without the Naan.

### **⑤ ⑥ ⑥ ⑥ Ø SEAFOOD BIRYANI £15.95**

A delicate mix of fish & shellfish, cooked with basmati rice and whole spices

#### **LANDEM SIGNATURE BIRYANI £17.95**

A mouth-watering melange of seafood, lamb, chicken & prawn; with delicious biryani spices - enough for 2 to share!

#### **LAMB BIRYANI £15.95**

Tender British lamb cubes braised with mint and masala, baked with pulao rice

#### **Q** VEGETABLE BIRYANI £11.95

Seasonal mixed vegetables baked with a spicy gravy in aged basmati rice.

#### **CHICKEN BIRYANI £13.95**

Slow cooked chicken in spicy garam masala, onion tomato, yogurt and mint gravy

#### VEGAN STEAMED BASMATI RICE £2.95

From the rich delta of the Himalayan foothill, aged for 2 years

### **PULAO RICE £3.95**

Basmati rice flavoured with whole spices and saffron

### **©** GREEN PEAS PULAO RICE £3.95

Fresh mint and coriander flavoured rice, with green peas

### **LEMON RICE £3.95**

Tempered rice, flavoured with turmeric, lemon & curry leaves - the use of lemon makes this a very tangy flavoured rice, which is best paired with seafood dishes



#### **PLAIN YOGHURT £2.95**

RAITA £3.95

Fresh Greek yogurt-based dip, with a touch of roasted cumin.

SALAD £3.95

VEGAN FRIES £3.45

CHEESY FRIES £4.45

CHILLI FRIES £4.45

Our delicious fries stir fried in a masala sauce

CHILLI CHEESY FRIES £5.25

Our delicious fries stir fried in a masala sauce and topped with cheese

VEGAN SLICED ONIONS £0.95

VEGAN CHILLIES £0.95

Chopped or whole

PICKLE £0.95



Tandem naan & rotis are all made in the Tandoor; naans are soft & fluffy; roti's are earthy & have a drier texture; chapattis have a softer texture.

Add cheese to any of our breads for a £1 supplement

- **BUTTER NAAN £2.95**
- VEGAN & PLAIN NAAN £2.45
- **W** CHILLI GARLIC NAAN £3.45
  - **CHEESE NAAN £4.95**
- **MASALA CHEESE NAAN £4.95**

Mixed spices with red onions and cheddar cheese.

#### **DESHAWARI NAAN £4.95**

Naan stuffed with a blend of ground almonds, raisins, desiccated coconut and cream and flavoured with cardamom.

**EXECUTE** KEEMA NAAN £4.95

Naan stuffed with spiced minced lamb

**LAACHA PARATHA £3.95** 

Wholemeal flaky tandoori roti

**BUTTER ROTI £2.95** 

Made in the Tandoor, with unleavened wholemeal flour, topped with butter

VEGAN ROTI £2.45

Made in the Tandoor, with unleavened wholemeal flour

**(B)** CHILLI GARLIC ROTI £3.45

Made with fresh Indian birds' eye green chilli and garlic.

**® 6 A** MASALA CHEESE ROTI £4.95

Mixed spices with red onions and cheddar cheese

**SEL PESHAWARI ROTI £4.95** 

Roti stuffed with a blend of ground almonds, raisins, desiccated coconut & cream and flavoured with cardamom.



We sometimes garnish our desserts with products containing allergens that may not be listed here, such as wheat or nuts.

Please speak to your server if you require more information before placing your order

#### **© GULAB JAMUN £4.95**

A sweet, sticky traditional Indian dessert. Add a scoop of Vanilla Ice-Cream for a £1 Supplement

## **lce-Creams & Sorbets**

We are delighted to present ice-creams and sorbets that are free from additives, flavourings & artificial colourings. They have the most amazing rich & creamy taste!

#### **©** CREAM VANILLA £3.95

Silky vanilla ice-cream, hand made with milk, double cream & Madagascan vanilla

#### VEGAN RICH CHOCOLATE SORBET £3.95

The richest Belgian dark chocolate, a little sugar & some magic; this is a dairy free delight!

#### MANGO SORBET £3.95

A delicious and refreshing dessert made from real mango puree

Please ask us about other flavours which we may have available

# Kulfis

Kulfi is a traditional Indian ice cream made with whole milk, cooked slowly for a number of hours and flavoured with fruit /nuts before freezing. It has a heavy, dense consistency as opposed to other ice-creams and needs a little time to melt in order to soften before enjoying the glorious mouth-watering flavours.

**MANGO KULFI £4.95** 

PISTACHIO KULFI £4.95

Thank you for dining with us